



Job Title: 2nd Shift Brewer / Cellar

Reports To – Brewing Operations & Head Brewer

Lupulin Brewing Company is one of the fastest growing production breweries in Minnesota. We are a team of passionate beer lovers with the focus of making spectacular beer and sharing it with others. Lupulin Brewing's core principles include customer access, community involvement, and a little bit of idiocracy.

Job Description

This full time 2nd shift position as a Brewer/Cellar is responsible for all aspects of the brewing process including brewing, fermentation, cellaring, and finishing. This employee must be a hard working, responsible, and self-motivated individual with a passion for craft beer and a desire to continue learning and growing in the craft brewing industry.

Roles & Responsibilities

- Operating brewhouse and producing batches from start to finish
- Yeast handling and management
- Cellaring duties including fermentation management
- CIP (clean-in-place) of brewing and fermentation tanks, and other equipment
- Logging of all brewing related notes from brew day through fermentation and assisting with finishing and packaging
- Following SOP (standard operating procedure) in each phase of brewing, fermentation and packaging
- Maintaining clean brewing practices in the brewhouse and cellar
- Executing preventative maintenance on all brewhouse and cellar equipment
- Willingness to help out with other tasks as needed.
- 40+ hours per week, primarily evening/second shift, but will vary at times and must be flexible to work night shifts, weekends and some overtime as required

Preferred Qualifications and Experience

- High school diploma or equivalent required
- 2 + years experience in a commercial production packaging brewery
- Strong passion for brewing modern beers as well as the desire to push the boundaries of experimental brewing
- Mechanical experience and aptitude required
- An advanced understanding of all aspects of brewing including cellaring, yeast handling, CIP and sanitization
- An understanding of quality assurance (QA) methods and techniques, laboratory operations and basic knowledge of chemistry and biology is preferred
- Prior packaging, bottling, and racking experience preferred
- Ability to operate a forklift, hand truck and pallet jack required; forklift certification preferred
- Excellent communication, time management, problem solving and organizational skills
- Natural leadership required with the ability to perform tasks with minimal supervision
- Must be sociable, willing and comfortable to represent the brewery in public
- Ability to work as part of a team

Working Conditions/Physical Requirements

- Ability to lift up to 170 lbs above knee height
- Ability to frequently sit, stand, walk, stoop, kneel, crouch and crawl
- Ability to climb, twist, pull, stoop, lift and bend repetitively
- Ability to climb into small spaces(tanks)
- Willingness to work in wet, hot, and cold conditions safely with potentially hazardous chemicals
- Willing to work in a consistently loud environment
- Ability to operate a forklift, keg truck and aerial lift to perform job

What to expect from this position

- A fun, challenging, and highly rewarding work environment
- Involved on the ground floor of an exciting and growing brand/company with opportunity for advancement
- Valued, appreciated, and rewarded for your efforts and contributions